



## OYSTER BILL'S HANGTOWN FRY FRITTATA

### Ingredients:

1 pint extra small Puget Sound Fresh shucked oysters  
6 strips Puget Sound Fresh bacon, chopped  
1/2 Cup chopped Puget Sound Fresh mushrooms  
1 Puget Sound Fresh shallot, minced  
1 clove Puget Sound Fresh garlic, minced  
1 Tbsp Puget Sound Fresh butter  
8 large Puget Sound Fresh eggs, beaten  
2 Tbsp Puget Sound Fresh milk  
1/2 Cup shredded Puget Sound Fresh spinach

Fry the bacon in an ovenproof skillet over medium heat until almost crisp. Add the oysters, mushrooms, shallots and garlic. Cook for about 4-5 minutes, until oysters are plumped and mushrooms are tender. Drain the liquid from the mixture and discard. Transfer the oyster-bacon mixture to a bowl and set aside.

Return the skillet to medium heat. Whisk the beaten eggs together with the milk and fold in the shredded spinach. Melt the butter and, when sizzling, add the beaten eggs mixture. When the eggs start to set, top with oyster-bacon mixture, scattering evenly over the eggs. Cook over medium heat until eggs are firm on the bottom. Place the frittata under the broiler to finish cooking. Divide into 4 portions and serve hot.

**From: Bill Whitbeck, Taylor Shellfish Farms**

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